

Our large 1 1/2 lb. loaf topped with sesame or poppy seeds.

Italian Twist Bread

33¢ a loaf

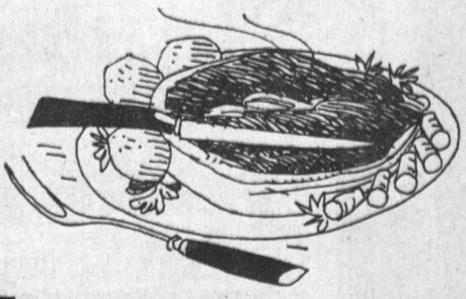
regularly 39c

Rich coffee cake for gala get-togethers! reg. 69c
German Chocolate Cake 59c



Asstd. Topped with whipped cream! reg. 2 for 41c
Assorted Fruit Tarts 2 for 33c

FROZEN
MORTON MEAT PIES
.15¢ beef, chicken, turkey



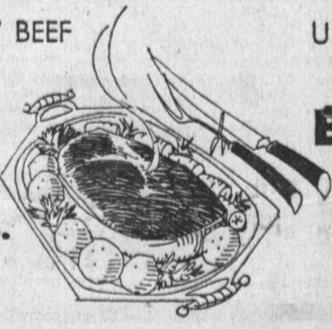
U.S.D.A. "CHOICE" BEEF
CHUCK ROAST
29¢ lb.

ASSORTED — STRAINED
BEECHNUT BABY FOOD
4 1/2 oz. jars **25¢**

Simmer this lean, tender beef with your own combination of vegetables and herbs. Delicious!
BONELESS STEW BEEF 69¢ lb.
U.S.D.A. "Choice" Beef. A tender, juicy, economy cut, high on the list of family favorites!
FAMILY STEAK 79¢ lb.
Good, lean, fresh ground beef. Here's a good buy for hearty, low-budget, party dishes!
FRESH GROUND CHUCK 49¢ lb.
Simmer slowly, season well, and serve with pride. Good eating on any kind of budget!
PLATE BOILING BEEF 19¢ lb.

Make foods taste better, look better! tall can
Olives 29¢
For spur-of-the-moment snacks! no. 1/4 can
ardines 4 for \$1
Thorough cleaning. Economical. 32 oz. plastic
ergent 39¢
Pickle pickles add zest to meals. 15 ounce jar
Wafers 25¢

U.S.D.A. "CHOICE" BEEF
CHUCK STEAK
37¢ lb.



U.S.D.A. "CHOICE" BEEF
BONELESS BEEF ROAST
69¢ lb.

Fresh Eastern Grain-Fed Pork. Try tender pork roast for a tempting cold weather meal!
LOIN END PORK LOIN ROAST 49¢ lb.
Fresh Eastern Grain-Fed Pork. Ever try a pork chop casserole? Wonderful idea for busy cooks!
CENTER CUT RIB PORK CHOPS 69¢ lb.
Just enough lean, just enough fat... an economical beef buy for hearty, tempting meals!
BEEF SHORT RIBS 25¢ lb.



EXTRA FANCY WASHINGTON
DELICIOUS APPLES
10¢ lb.

Quick Cookin' for hot sandwiches! 1 1/4 lb. pkg.
FROZEN BEEF STEAKS 89¢

Sea-fresh flavor. 1 pound package frozen
ICELANDIC COD 59¢

EASTERN GRAIN-FED PORK
PORK LOIN ROAST
7-rib portion **39¢ lb.**



EASTERN GRAIN-FED PORK
COUNTRY STYLE SPARE RIBS
49¢ lb.

BACON SALE
Rath, Luer, Iowa Farm, Wilson Certified, Wilson Corn King, Farmer John, Swift Premium or Hoffman
BACON 1-lb. pkg. 59¢

RIPE
FUERTE AVOCADOS
2 for **25¢**



DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



THE NEXT DAY

Give the 'Bird' A Festive Touch

The pride of the American poultry family is a perennial favorite of the holiday season. Tradition calls for this "bird" to be served with a flourish. And it usually is. It is also a favorite the next day, because it blends with sauces and vegetables majestically.

The first is a recipe which combines turkey, hearty leftover gravy, and a cheese sauce made in minutes from a mix. Served atop rice and spinach mounds and garnished with cool, crisp tomato wedges for texture and color contrast, it's a meal in minutes and a treat!

A good salad to serve with this would be sliced avocado on romaine lettuce with French dressing. Have plenty of hot rolls on hand, some tart bread and butter pickles, and golden pumpkin pie for dessert.

Another plan for that leftover turkey gives dignity to the hamburger roll. The elegance comes from the easy-to-use white sauce mix. This, in combination with chicken stock base, makes a fine blend for turkey. The addition of chopped celery makes for crunchy bites.

Tuck the hot turkey mixture into hollowed out hamburger rolls, heat in oven on cookie sheet, top with criss-cross of cheese strips, and in a very few minutes you have a meal de luxe.

Here are the recipes from French's Test Kitchens in Rochester, N.Y.

TURKEY IN CHEESE SAUCE OVER RICE-SPINACH MOUNDS

- 1 envelope cheese sauce mix
- 1 cup milk
- 1 cup turkey gravy
- 2 1/2 cups diced cooked turkey
- 1 1/2 cups water
- 2 tablespoons butter or margarine
- 1/2 teaspoon salt
- 1/2 teaspoon lemon peel
- 1 1/2 cups packaged pre-cooked rice

1 package (10-oz.) frozen chopped spinach

2 tomatoes, cut into wedges
Combine cheese sauce mix and milk in a saucepan. Bring to a boil, stirring constantly. Add leftover turkey gravy and diced turkey. Heat until bubbly-hot over low heat. Meanwhile bring water, butter, salt, and lemon peel to a boil. Stir in rice; cover; remove from heat. Let stand 5 minutes. Cook spinach as package directs. Drain thoroughly. Mix spinach with rice. Enough for 6 portions.

To make mounds, lightly pack 1 portion of hot rice and spinach into a tall custard cup. Turn out onto serving platter. Using same cup, make 5 more mounds. Garnish with tomato wedges. Pass turkey in gravy to be spooned over rice and spinach. (Or ring outer edge of platter with rice and spinach. Fill center with turkey in cheese sauce.) 6 servings.

HOT TURKEY BUNS

- 1 envelope white sauce mix
- 1 cup milk
- 1 tablespoon chicken flavor stock base
- 1/4 cup finely diced celery
- 2 cups diced cooked turkey
- 4 hamburger buns
- 2 tablespoons melted butter or margarine
- 4 thin slices American process cheese

Combine white sauce mix, milk, chicken stock base, and celery in a saucepan. Bring to a boil. Add diced turkey. Split hamburger buns. Hollow out center of buns by removing some of the crumbs. Brush cut surface of buns with melted butter. Spoon a mound of turkey in sauce into each hollow. Place on a cookie sheet or shallow baking pan. Cut each slice of cheese into 4 strips. Use 2 strips to make an "X" on top of each turkey mound. Bake in a 375 degree oven about 15 minutes, or just long enough to heat through. Use 2 halves per serving. 4 servings.

Festive Buffet Joy for Hostess

By ZOLITA VINCENT

Remembering back not too long ago Thanksgiving Day and Christmas were times of hurried, but happy it is true, hostesses finishing up last minute kitchen duties while family and guests passed the time of day in the living room.

This can all be changed today with the many convenience items available for quick assembling early in the day, ready to be whisked chilled just right from the refrigerator or hot from the stove or oven in a matter of minutes for serving as a festive buffet.

Menu-wise, turkey is still traditional fare... and since the actual roasting of the bird is a well known matter we merely suggest a new and different seasoning accent in the basting preparation. Melt 1/4 pound (1 stick) butter or margarine and mix in 2 tablespoons seasoned salt; allow to cool slightly. Brush generously over the entire surface of the turkey before putting in the oven. Baste as usual during the roasting time.

Appetizer Tray Delicacies

An elegant appetizer tray features prepared-ahead-of-time delicacies. A lazy susan, if handy, is perfect for easy service. Fill the center bowl of the lazy susan with a cream cheese dip, flavor accented with fresh or frozen chives. Surround with crisp pretzel twists for dipping; black or red caviar (with or without a sprinkling of lemon juice) topped with finely chop-

ped onions atop favored crackers; smoked salmon rolls and wine herring snacks.

Stuffing, Of Course

Something different by way of serving stuffing is added when it is baked in individual molds and the centers filled with whole cranberry sauce. Today's prepared stuffing mixes are fabulous for taking the work out of the age-old, time consuming job of making the stuffing.

Vegetable Variety

A platterful of vegetables is a taste treasure in itself. Glazed carrots, pearl onions and green beans with butter-almond sauce surround a bed of lightly seasoned potato rounds. Even the peeling of potatoes goes out the window when frozen potato rounds are simply heated according to package instructions.

Other Accompaniments

A tray of hot rolls with boysenberry jam and honey toppings, crisp tossed green salad and choice of dessert completes a buffet which truly combines the riches of our bountiful land.

Turkey-Ham Salad

After the festivities are over, the turkey is cold and perhaps the family a bit weary of it, here is a tasty salad to revive their lagging interest.

Combine 2 cups diced cooked turkey with 1 1/2 cups diced cooked ham, 1/2 cup dairy sour cream, 3 tablespoons mayonnaise, 1 tablespoon capers and salt and pepper to taste. Extend it further with bite-size pieces of lettuce, if desired. The piquant flavor of cranberry sauce continues to be a natural with anything that features turkey... so cranberry sauce on the side.

Honey Date Bars

You'll be glad you thought ahead and made up a batch or two of these honey date bars for having handy over the holiday or any other weekend. Perfect for serving with milk, tea or coffee for young guests and for their parents.

- 3 eggs
 - 1 cup honey
 - 1 teaspoon pure vanilla
 - 1 cup flour
 - 1 teaspoon baking powder
 - 1 teaspoon salt
 - 1 cup chopped dates
 - 1 cup chopped walnuts, pecans, filberts or almonds
- Beat eggs well. Add honey and vanilla. Sift and measure flour and resift with baking powder and salt. Stir into egg mixture. Mix with chopped dates and nuts. Pour mixture into a greased, shallow pan; spread batter about 1/4 inch thick. Bake in 350 degree oven 30 to 40 minutes. Cool and cut into bars. Sprinkle with powdered sugar just before serving, if you like.

TO BE GIVEN AWAY

FREE

2 — \$25 HAND TOOLED LEATHER BAGS

Just Come In And Register

VOGUE SHOE REPAIRING

ORTHOPEDIC CORRECTION

DEL AMO CENTER

3. at Magic Chef in Vogue Cleaners SERVICE WHILE YOU WAIT!